

TRAIL MIX BONNIES

80 servings		
Ingredients	Weight	Measure
Margarine, melted	1 lb
Sugar	1 lb 10 ½ oz	4 cups
Eggs, Frozen, Whole , thawed**	8 oz	4 each
*Trail Mix, chopped	1 lb 3 oz	3 ½ cups
Vanilla	4 tsp
Rice Crisps Cereal	6 oz	3 quarts
Coconut, shredded	1 lb 9½ oz

Directions

1. In a pot or steam kettle, blend the margarine, sugar, eggs, trail mix, and vanilla.
2. Simmer on low heat for 15 minutes.
3. Meanwhile, measure rice crisps cereal into a large mixing bowl.
4. Pour heated mixture over cereal and mix thoroughly.
5. Allow to cool until #40 dipper will hold together to make a ball.
6. Roll balls in coconut with both hands and lay out onto wax-lined sheet trays to cool.

*Commodities are in **Bold**.

**All thawing time should be in the refrigerator.

Serving: 1 piece

Yield: 80 pieces

Special Tip

These can also be made *without* coconut.

Nutrients per serving

Calories	147	Saturated Fat	2.3g	Iron	.4mg
Protein	1g	Cholesterol	10mg	Calcium	9mg
Carbohydrate	18g	Vitamin C	2mg	Sodium	103mg
Total Fat	7.9g	Vitamin C	2mg	Dietary Fiber	0g

*Recipe provided by John Redd Elementary School, Henry County Public Schools, Collinsville, Virginia.
This recipe has not been standardized by USDA.*

